



ALBERTO FIORI  
VIGNAIOLO IN OLTREPÒ PAVESE

# PINOT NERO

- FRIZZANTE -

(PINOT NOIR VINIFIED AS A WHITE WINE)



**TYPE:** SEMI-SPARKLING WHITE WINE.

**CLASSIFICATION:** PROVINCIA DI PAVIA IGT - PINOT NERO.

**GRAPE VARIETY:** PINOT NOIR (100%).

**SOIL TYPE:** LIMESTONE-CLAY.

**ALTITUDE:** 380 M AMSL.

**VINEYARD ORIENTATION:** EAST.

**AGE OF THE VINEYARD:** 10 YEARS.

**TRAINING SYSTEM:** GUYOT.

**PRUNING:** 14 BUDS PER CANE.

**VINES PER HECTARE:** 4.000.

**YIELD PER HECTARE:** 10 TONS.

**HARVEST:** MANUAL.

**VINIFICATION:** SOFT PRESSING OF THE DESTEMMED GRAPES. FERMENTATION IN TEMPERATURE-CONTROLLED STAINLESS-STEEL VATS.

**AGEING:** 4-MONTH AGEING IN TEMPERATURE-CONTROLLED STAINLESS-STEEL VATS.

**ALCOHOL:** 12% VOL.

**SIGHT:** CRYSTAL WHITE COLOUR WITH STRAW-YELLOW HIGHLIGHTS.

**NOSE:** BOUQUET WITH NOTES OF WILD FLOWERS.

**PALATE:** FRESH AND SAPID WITH A PLEASANT BIT OF RESIDUAL SUGAR.

**SUGGESTED PAIRINGS:** SALADS, PIZZA, TRADITIONAL ITALIAN SALUMI, PASTA AND RISOTTO WITH SEASONAL VEGETABLES, RAW OR FRIED FISH, WHITE MEATS, SEMI-SOFT FRESH OR SEMI-RIPENED CHEESE.

**SERVICE TEMPERATURE:** 10-12 °C.